RIVAL

3745, 3751, 3755,
3760, 3960

Oval CROCK-POT® Slow Cooker

The Original and America's #1 Brand of Slow Cookers

Owner's Guide

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plugs, or cooking unit in water or other liquid. **CAUTION:** Never submerge the heating unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Turn control to "OFF" before unplugging from wall outlet. Unplug from outlet when not in use and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to Rival® (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Rival® may cause fire, electrical shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always use hot pads when moving your heated Crock-Pot® slow cooker.
12. Do not use appliance for other than intended use.
13. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY.** No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product. Do not immerse base in water or other liquid. A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. **AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE CROCK-POT® SLOW COOKER.** The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.
NOTE: During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

HOW TO USE YOUR CROCK-POT®

1. There are two temperature settings. **LOW** is recommended for slow "all-day" cooking. 1 hour on **HIGH** equals about 2 to 2½ hours on **LOW**.
2. Frozen foods such as vegetables and shrimp may be used as part of a recipe. However, do not cook frozen meats (such as roasts or chickens) unless you first add at least 1 cup of warm liquid. The liquid will act as a "cushion" to prevent sudden changes in temperature. Cook recipes containing frozen meats an additional 4 to 6 hours on **LOW**, or 2 hours on **HIGH**.
3. Always cook with the lid on.
4. Follow recommended cooking times.
5. Do not use slow cooker stoneware for storage of food.
6. Do not reheat foods in your Crock-Pot® slow cooker.
7. Do not set heated unit filled with food on a finished wood table.
8. Unplug when cooking is done and before cleaning.
9. Removable stoneware and glass lids are ovenproof and microwave safe. Do not use removable stoneware on gas or electric burners or under broiler.

PREPARE AHEAD CONVENIENCE!

Fill bowl and refrigerate. When ready to cook, set in electrical base and turn to **LOW** or **HIGH**. Do not preheat electrical base.

HOW TO CLEAN YOUR CROCK-POT®

Unplug unit. **CAUTION:** Never submerge heating unit in water or other liquid.

REMOVABLE STONEWARE

- The removable stoneware goes safely into the dishwasher, or may be washed in hot soapy water. Do not use abrasive cleaning compounds – a cloth, a sponge or rubber spatula will usually remove the residue. To remove water spots and other stains, use a non-abrasive cleaner (such as Bon-Ami® Polishing Cleanser) or vinegar.
- The outside case may be cleaned with a soft cloth and warm soapy water. Wipe dry. Do not use abrasive cleaners.

CARE OF STONEWARE

As with any fine ceramic, the stoneware bowl will not withstand the shock of sudden temperature changes.

- If the stoneware has been preheated or is hot to the touch, do not put in cold foods. Do not preheat Crock-Pot® slow cooker before using unless specified in the recipe. The stoneware should be at room temperature before adding hot foods.
- To wash your stoneware right after cooking, use hot water. Do not pour in cold water if the stoneware is hot.

HINTS

- Trim fats and wipe meats well to remove residue. (If meats contain fats, brown in a separate skillet or broiler and drain well before adding to cooker.) Season with salt and pepper. Place meat in cooker on top of vegetables.
- For roasts and stews, pour liquid over meat. Use no more liquid than specified in the recipe. More juices in meats and vegetables are retained in slow cooking than in conventional cooking.
- Most vegetables should be thinly sliced or placed near the sides or bottom of the stoneware. Meats generally cook faster than most vegetables in a slow cooker.
- Use whole leaf herbs and spices for best and truest flavor for all-day cooking. If ground herbs and spices are used, they should be stirred in during the last hour of cooking.
- Because there is no direct heat at the bottom, always fill the stoneware at least half full to conform to recommended times. Small quantities may be prepared, but cooking time will be affected.
- A specific liquid called for in a recipe may be varied if an equal quantity is substituted. (Such as substituting a 10¾ ounce can of soup plus 4 ounces of water for a 14½ ounce can of tomatoes OR ½ cup beef or chicken broth for ½ cup of wine, etc.)
- Beans must be softened completely before combining with sugar and/or acid foods (**NOTE:** Sugar and acid have a hardening effect on beans and will prevent softening). Dried beans, especially red kidney beans, should be boiled before adding to a recipe. Cover the beans with 3 times their volume of unsalted water and bring to a boil. Boil 10 minutes, reduce heat, cover and allow to simmer 1½ hours or until beans are tender. Soaking in water, if desired, should be completed before boiling. Discard water after soaking or boiling.

QUESTIONS AND ANSWERS

Q *"What if the food isn't done after 8 hours...when the recipe says 8 to 10 hours?"*

A This is due to voltage variations which are commonplace everywhere; altitude; or even extreme humidity. The slight fluctuations in power do not have a noticeable effect on most appliances; however, it can slightly alter the cooking times. Allow plenty of time, and remember, it is practically impossible to overcook. You will learn through experience whether to decrease or increase cooking times.

Q *"Must the Crock-Pot® slow cooker be covered? Is it necessary to stir?"*

A Cook with the cover on. The slow cooker will not recover heat losses quickly when cooking on **LOW** setting. Significant amounts of heat escape whenever the lid is removed; therefore the cooking time must be extended. Avoid frequent removal of the cover for checking cooking progress or stirring. Never remove

cover during the first 2 hours when baking breads or cakes.
It is not necessary to stir while cooking on **LOW** heat. While using **HIGH** heat for short periods, occasional stirring improves the distribution of flavors.

Q *"How about thickening the juices or making gravy?"*

A Add some quick-cooking tapioca to any recipe when you want to make a thick gravy. Add the tapioca at the beginning and it will thicken as it cooks! Or you may remove the solid foods, leaving the juices. Prepare a smooth paste of approximately ½ cup flour or cornstarch to ½ cup water or 4 tablespoons melted butter. Pour mixture into liquid in stoneware and stir well. Turn to **HIGH** and when it comes to a boil (about 15 minutes) it's ready.

Q *"Can I cook a roast without adding water?"*

A Yes – if cooked on **LOW**. We recommend a small amount because the gravies are especially tasty. The more fat or "marbling" the meat has, the less liquid you need. The liquid is needed to properly soften and cook vegetables.

GUIDE TO ADAPTING RECIPES

This guide is designed to help you adapt recipes to the Crock-Pot® slow cooker — your own favorites and prized recipes collected from friends, food companies, newspapers and magazines. Our aim is to save preparation time with fewer steps and dishes…and to keep cooking simple. In most cases, all ingredients can go into your slow cooker in the beginning and can cook all day. Many preparatory steps are unnecessary when using the Crock-Pot® slow cooker. A few hints:

- Allow sufficient cooking time.
- Cook with cover on.
- Do not add as much water as some recipes indicate.
- Remember — liquids don't "boil away" as in conventional cooking. Usually you'll have more liquid at the end of cooking instead of less.
- It's "one-step" cooking: many steps in recipes may be deleted. Add ingredients to the stoneware at one time and cook 8 to 12 hours (add any liquid last).
- Vegetables do not overcook as they do when boiled in your oven or on your range. Therefore, everything can go into the Crock-Pot® slow cooker at one time. **EXCEPTION:** milk, sour cream or cream should be added during last hour of cooking.

TIME GUIDE

IF RECIPE SAYS:	COOK ON LOW:	OR COOK ON HIGH:
15 to 30 minutes	4 to 6 hours	1½ to 2 hours
35 to 45 minutes	6 to 10 hours	3 to 4 hours
50 minutes to 3 hours	8 to 18 hours	4 to 6 hours

Most uncooked meat and vegetable combinations will require at least 8 hours on **LOW.**

PASTA AND RICE

If recipe calls for cooking noodles, macaroni, etc., cook on rangetop before adding to slow cooker. Don't overcook — just until slightly tender. If cooked rice is called for, stir in with other ingredients; add ¼ cup extra liquid per ¼ cup of raw rice. Use long grain converted rice for best results in all-day cooking.

LIQUIDS

Use less in slow cooking — usually about half the recommended amount. One cup of liquid is enough for any recipe unless it contains rice or pasta.

SAUTEING VEGETABLES

Generally not necessary! Stir in chopped or sliced vegetables with other ingredients. **ONLY EXCEPTION:** eggplant should be parboiled or sauteed, due to strong flavor. Since vegetables develop their full flavor potential with slow cooking, expect delicious results even when you reduce quantities. Because vegetables take longer to cook than meat, slice or chop them when possible.

HERBS AND SPICES

Leaf or whole herbs and spices are preferred, but their flavor power may increase — use half the recommended amount. If you use ground herbs and spices, add during last hour of cooking.

MILK

Milk, cream and sour cream tend to break down during extended cooking. When possible add during last hour of cooking. Condensed soups may be substituted for milk, etc., and can cook for extended times.

SOUPS

Some soup recipes call for 2 to 3 quarts of water. Add other soup ingredients to Crock-Pot®; then add water only to cover. If thinner soup is desired, add more liquid at serving time. If milk-based recipes have no other liquid for initial cooking, add 1 or 2 cups water. Then during last hour of cooking, stir in milk or cream as called for.

YOUR OVAL CROCK-POT® SLOW COOKER

The oval Crock-Pot® slow cooker is perfect for so many of your favorite foods. Use the recipes in this book as a guide, then adapt your favorite recipes or select a variety of new cuts or dishes to try.

FOR EXAMPLE

- Larger roasts, chickens and hams are perfect. Select boneless roasts or hams ranging from 3 to 8 pounds. Whole chickens or hens, up to about 5 pounds fit perfectly.
- Bone-in cuts like ribs, loin cuts, or turkey pieces fit easily. Spare ribs or country-style ribs, up to 2 (3 to 4 pounds each) slabs easily fit. Bone-in, 3 to 5 pound pork loin roasts or hams may now be slow-cooked to perfection. Cook turkey legs, thighs and breasts, up to approximately 6 pounds.

- No need to cut or stack pieces of meat. The shape is natural for blade or arm pot roasts, chop or ham steaks.
- If you prefer to select a smaller roast, ranging from 2 to 4 pounds, you can surround it with plenty of vegetables. Surround pot roast with potatoes and carrots or cook plenty of cabbage with corned beef.
- Specialty dishes such as stuffed chops or steak rolls, stuffed cabbage leaves, stuffed peppers, or baked apples can be arranged singled layer so they cook easily and serve attractively.

Always remember, the size of the meat is just an estimate. The exact weight of a roast that can be cooked in the oval Crock-Pot® slow cooker will depend on the specific cut, meat configuration and bone structure. Do not overfill the bowl. Meat should be positioned so that it rests in the stoneware and does not hold the lid up.

The recipes in this book may be used, as printed, in the 4 ½, 5, 5 ½, or 6 quart oval Crock-Pot® slow cooker. Of course, larger roasts may be cooked in the 5 ½ and 6 quart unit and tips for the 5 ½ and 6 quart units are noted when applicable by the recipe.

THE RECIPES

POT ROAST OF BEEF

1 (3 to 4-lb.) boneless beef rump roast
½ cup water or beef broth
1 teaspoon salt
3 medium potatoes, thinly sliced
2 large carrots, thinly sliced
1 onion, sliced
½ teaspoon ground black pepper

Put vegetables in bottom of stoneware. Salt and pepper meat, then place in pot on top of vegetables. Add liquid. Cover and cook on **LOW** 10 to 12 hours (**HIGH**: 5 to 6 hours).

HICKORY SMOKED BRISKET

1 (3 to 4-lb.) beef brisket
½ cup liquid smoke
½ teaspoon each celery salt, garlic salt and onion powder

Place brisket on a large piece of aluminum foil. Sprinkle generously with ¼ cup of liquid smoke and ½ teaspoon each of celery salt, garlic salt and onion powder. Wrap well and put into stoneware. Cover and cook on **LOW** 8 to 12 hours (**HIGH**: 4 to 6 hours). Slice brisket into thin slices. Serve warm with juices poured over each slice.

POT ROASTED PORK

1 (4 to 5-lb.) boneless pork loin roast
½ teaspoon salt
¼ teaspoon ground black pepper
1 clove garlic, slivered
2 medium onions, sliced
2 bay leaves
1 whole clove
½ cup water
1 tablespoon soy sauce

Rub pork roast with salt and pepper. Make tiny slits in meat and insert slivers of garlic. Put 1 sliced onion in bottom of stoneware. Add pork roast, remaining onion, and other ingredients. Cover and cook on **LOW** 10 hours (**HIGH**: 5 to 6 hours).

5½ QUART: You may cook a 5 to 6 pound roast if desired. Add listed amounts of vegetables and cook as directed.

NOTE: For additional browning, broil pork loin before slow cooking. Place roast in broiler pan; broil 15 to 20 minutes or until lightly browned; drain, place in stoneware and continue as recipe directs.

PORK CHOPS ON RICE

½ cup brown rice
⅔ cup converted white rice
¼ cup butter or margarine
½ cup chopped onion
1 can (4-oz.) sliced mushrooms, drained
1 teaspoon dried thyme, divided
½ teaspoon rubbed sage
½ teaspoon salt
¼ teaspoon ground black pepper
4 to 6 boneless pork chops, ¾- to 1-inch thick
1 can (10.5-oz.) beef consomme
2 tablespoons Worcestershire sauce
½ teaspoon paprika
¼ teaspoon ground nutmeg

Spray inside of stoneware with non-stick vegetable coating. Combine white and brown rice with butter in skillet. Saute over medium-high heat, stirring occasionally, until rice is golden brown. Remove from heat and stir in onion, mushrooms, ½ teaspoon thyme, sage, salt and pepper. Pour rice mixture into slow cooker. Arrange chops over rice. Combine consomme and Worcestershire sauce and pour over chops. Combine remaining thyme, paprika and nutmeg; sprinkle over chops. Cover and cook on **LOW** 7 to 9 hours (**HIGH**: 4 to 5 hours).

HERBED TURKEY BREAST

1 turkey breast (4 to 5-lb.) fresh or thawed
2 tablespoons butter or margarine
¼ cup garden vegetable-flavored whipped cream cheese
1 tablespoon soy sauce
1 tablespoon fresh minced parsley
½ teaspoon dry basil, dried
½ teaspoon rubbed sage
½ teaspoon dry thyme
¼ teaspoon ground black pepper
¼ teaspoon garlic powder

Place turkey in stoneware. Combine remaining ingredients and brush over turkey. Cover and cook on **LOW** 10 to 12 hours (**HIGH** 5 to 6 hours).

TURKEY POT PIE WITH CORNBREAD CRUST

2-lb. boneless turkey breast, cut into ½-inch cubes
⅔ cup all-purpose flour, divided
1 teaspoon salt
½ teaspoon ground black pepper
¼ teaspoon cayenne pepper
2 carrots, sliced
2 stalks celery, sliced
2 potatoes, peeled and chopped
2 medium onions, chopped
2 cups frozen peas and carrots, or frozen mixed vegetables
2 cloves garlic, minced
1 can (4-oz.) sliced mushrooms, drained
2 cups chicken broth
¼ cup sherry

CORNBREAD
1 cup all-purpose flour
1 cup yellow cornmeal
1 tablespoon baking powder
1 teaspoon salt
2 tablespoons sugar
1 egg, lightly beaten
1 cup milk
¼ cup vegetable oil

Combine ⅓ cup flour, salt, black pepper and cayenne pepper in a bowl. Toss turkey cubes with flour/spice mixture and place in stoneware. Add carrots, celery, potatoes, onions, frozen peas and carrots (or frozen mixed vegetables), garlic and mushrooms. Pour broth and sherry over all. Stir to blend. Cover and cook on **LOW** 7 to 9 hours (**HIGH**: 4 to 5 hours).

Turn slow cooker to **HIGH** while preparing cornbread. Preheat oven to 400° F. Blend remaining ⅓ cup flour with ⅓ cup cold water; stir until smooth, then blend into stew in Crock-Pot® slow cooker. Cook, stirring occasionally, 15 minutes or until stew is thickened.

For cornbread, combine flour, cornmeal, baking powder, salt and sugar in mixing bowl. Blend in egg, milk and oil. Pour over stew. Lift removable stoneware from slow cooker base and place in preheated oven. Bake 15 to 20 minutes or until cornbread is golden brown. Allow to stand 15 minutes before serving.

NOTE: If desired, substitute 8 ounces fresh, sliced mushrooms for canned. Saute mushrooms in 2 tablespoons butter or margarine in skillet over medium-high heat. Spoon mushrooms into stoneware along with carrots and potatoes. Proceed as recipe directs. Turkey stew is also excellent served without the cornbread crust or a cornbread muffin mix can be substituted for cornbread crust recipe.

CHICKEN WITH TROPICAL BARBEQUE SAUCE

¼ cup molasses
2 tablespoons cider vinegar
2 tablespoons Worcestershire sauce
2 teaspoons prepared Dijon mustard
⅛ to ¼ teaspoon hot pepper sauce
2 tablespoons orange juice
3 whole bone-in chicken breasts, halved

Combine molasses, vinegar, Worcestershire sauce, mustard, hot pepper sauce and orange juice. Arrange chicken in stoneware. Brush sauce over chicken. Cover and cook on **LOW** 7 to 9 hours (**HIGH**: 3 to 4 hours).

NOTE: Sauce is excellent over ribs and chops.

STEAK SOUP

2 lbs. coarsely ground chuck, browned and drained
5 cups water
1 large onion, chopped
4 stalks celery, chopped
3 carrots, sliced
Salt to taste, optional
2 cans (14½-oz. each) diced tomatoes
1 package (10-oz.) frozen mixed vegetables
5 tablespoons beef base granules
½ teaspoon ground black pepper
½ cup butter, melted
½ cup all-purpose flour

Place all ingredients, except butter, flour and salt in stoneware. Cover and cook on **LOW** 8 to 12 hours (**HIGH**: 4 to 6 hours). One hour before serving, turn to **HIGH**. Make a paste of the melted butter and flour. Stir until smooth. Pour into stoneware. Stir until well blended. Season soup, if desired, with salt. Cover and cook on **HIGH** until thickened.

STUFFED GREEN BELL PEPPERS

1 package (10-oz.) frozen corn
1 can (15-oz.) red kidney beans, drained and rinsed
1 can (14½-oz.) diced tomatoes
¼ cup salsa
6 green bell peppers, tops removed and seeded
2 cups reduced-fat shredded cheddar cheese, divided
1½ cups cooked rice
1 teaspoon Worcestershire sauce
¼ teaspoon salt
½ teaspoon ground black pepper
¼ cup chopped onion

Combine all ingredients, except ½ cup cheese and green peppers. Stuff peppers with this mixture. Arrange peppers in stoneware. Cover and cook on **LOW** 6 to 8 hours (**HIGH**: 3 to 4 hours). Sprinkle with remaining cheese during last 30 minutes of cooking.

ZUCCHINI-TOMATO STRATA

4 medium zucchini, sliced ¼-inch thick
1 onion, chopped
4 cloves garlic, chopped
8-oz. fresh mushrooms, sliced or 1 can (4-oz.) sliced mushrooms, drained
4 Roma tomatoes, sliced
1 cup shredded cheddar cheese
¾ cup spicy vegetable tomato-juice cocktail
1 teaspoon dried basil
1 teaspoon dried oregano leaves
½ teaspoon seasoned salt
¼ teaspoon ground black pepper
1 cup stuffing croutons

Arrange half of zucchini slices in stoneware. Top zucchini slices with half the onion, half the garlic and all of the mushrooms. Repeat with remaining zucchini, onions and garlic. Arrange sliced tomatoes over top.

Combine juice, basil, oregano, salt and pepper; pour over casserole. Cover and cook on **LOW** 6 to 8 hours (**HIGH**: 2½ to 3½ hours). Top with stuffing croutons and cheese during last 10 to 15 minutes.

CAROLINA BARBEQUED PORK

2 onions, quartered
2 tablespoons brown sugar
1 tablespoon paprika
2 teaspoons salt
½ teaspoon ground black pepper
1 (4 to 6 pound) boneless pork butt or shoulder roast
Hamburger buns
Coleslaw, optional
4 teaspoons Worcestershire sauce
1½ teaspoons crushed red pepper flakes
1½ teaspoons sugar
½ teaspoon dry mustard
½ teaspoon garlic salt
¼ teaspoon cayenne
¾ cup cider vinegar

Place onions in stoneware. Combine brown sugar, paprika, salt and pepper; rub over roast. Place roast over onion.

Combine vinegar, Worcestershire sauce, red pepper flakes, sugar, mustard, garlic salt and cayenne; stir to mix well. Drizzle about one third vinegar mixture over roast; cover and refrigerate remaining vinegar mixture.

Cover stoneware and cook on **LOW** 8 to 10 hours (**HIGH** 4 to 6 hours). Drizzle about one third reserved vinegar mixture over roast during last half hour of cooking. Remove meat and onions, drain. Chop or shred meat and chop onions. Serve meat and onions on buns. If desired, top sandwiches with coleslaw. Pass remaining vinegar mixture to drizzle over sandwiches.

CHICKEN IN A POT

2 carrots, sliced
2 onions, sliced
2 stalks celery, cut into 1-inch pieces
1 whole broiler/fryer chicken, 3 to 4-lb.
1 teaspoon salt
½ teaspoon ground black pepper
½ cup water, chicken broth or white wine
½ teaspoon dried basil

Put carrots, onion and celery in bottom of stoneware. Place whole chicken on top of vegetables. Sprinkle with salt and pepper and add liquid over top. Sprinkle basil over top. Cover and cook on **LOW** 8 to 10 hours (**HIGH**: 3½ to 5 hours, using 1 cup water). Remove chicken and vegetables with spatula.

CHICKEN WITH 40 CLOVES OF GARLIC

2 sprigs fresh thyme
2 sprigs fresh rosemary
2 sprigs fresh sage
2 sprigs Italian parsley
Toasted French bread slices
1 (4-lb.) whole broiler/fryer chicken
2 stalks celery, cut into 3-inch pieces
40 cloves garlic, unpeeled
½ teaspoon ground black pepper

Place 1 sprig thyme, rosemary, sage and Italian parsley in chicken cavity. Place celery in stoneware. Put chicken on top of celery. Add garlic, unpeeled around chicken. Chop remaining herbs; sprinkle herbs and pepper over chicken. Cover and cook on **LOW** 8 to 10 hours (**HIGH**: 3½ to 5 hours).

To serve, place chicken, garlic and celery on serving platter. Squeeze roasted garlic out of skins onto toasted French bread slices then spread with a knife.

CORNED BEEF AND CABBAGE

3 carrots, cut into thick slices
1 (3-lb.) corned beef brisket
2 medium onions, quartered
1 cup water
½ to 1 small head cabbage, cut into wedges

Put all ingredients, except cabbage wedges in stoneware in order listed. Cover and cook on **LOW** 8 to 10 hours (**HIGH**: 5 to 6 hours). Add cabbage wedges to liquid, pushing down to moisten. Turn to **HIGH** and cook and additional 2 to 3 hours. **5½–6 QUART UNITS:** You may cook 2 (3 lbs. each) corned beef briskets if desired. Add listed amounts of vegetables and cook as directed.

FAJITA STEAK ROLLS

2 beef top round or flank steaks, about 1 to 1½-lbs. each, cut ¼-inch thick
1 tablespoon olive oil
1 medium onion, chopped
½ cup chopped green bell pepper
½ cup chopped red bell pepper
2 tablespoons fresh cilantro, minced
2 cloves garlic, minced
2 tablespoons lime juice
1 jalapeño pepper, seeded and minced
1 can (2-oz.) chopped green chilies
1 cup salsa or picante sauce, divided

Rub both sides of meat with olive oil. Combine remaining ingredients except salsa in mixing bowl and blend well. Measure out about half of vegetable mixture and set aside for later use. Spoon remaining vegetable mixture evenly over each steak. Roll steaks, beginning at narrow end, jelly-roll fashion. Tie with kitchen string. Place beef rolls in stoneware. Spoon ¼ cup salsa evenly over beef rolls. Cover and cook on **LOW** for 8 to 10 hours (**HIGH**: 4 to 5 hours). Meanwhile, stir ½ cup salsa into reserved vegetable mixture. Cover and refrigerate. Spoon remaining ¼ cup salsa over beef rolls during last 15 minutes of cooking. Slice steaks into serving portions and accompany with vegetable-salsa mixture.

SWISS STEAK

2 round steaks, about ½-lb. each, cut ¾-inch thick
¼ cup all-purpose flour
½ teaspoon ground black pepper
1 large onion, thinly sliced
2 carrots, sliced
2 stalks celery, chopped
1 can (15-oz.) tomato sauce

Cut round steak into serving pieces. Place flour, salt and pepper in plastic bag. Add steak pieces, a few at a time, shake to cover with flour mixture. Place onion slices in bottom of stoneware; add meat on top. Top with carrots and celery and cover with tomato sauce. Cover and cook on **LOW** for 8 to 10 hours (**HIGH**: 3 to 5 hours).

BARBEQUED RIBS

2 slabs pork spareribs (3 to 4 lbs. each)
½ teaspoon salt
½ teaspoon ground black pepper
1 onion, sliced
1 jar (16-oz.) barbeque sauce

Rub each side of spareribs with salt and pepper. Cut ribs into serving portions. Place ribs in broiler pan and broil 15 minutes or until browned. Drain. Put sliced onion in stoneware. Place rib sections on top on onions, pour barbeque sauce on top. Cover and cook on **LOW** 8 to 10 hours (**HIGH**: 4 to 5 hours).

ROASTED LEMON ALMOND CORNISH HENS

3 lemons
3 Cornish hens (22-oz. each), thawed
2 tablespoons butter, melted
4 cloves garlic, minced and divided
4 teaspoons minced fresh thyme, divided
½ teaspoon salt
½ teaspoon ground black pepper
½ cup sliced almonds, toasted and divided

Slice 1 lemon; place 2 to 3 lemon slices in each hen cavity. Place 1 teaspoon minced thyme and 1 clove garlic (minced) in each cavity. Place hens in stoneware.

Juice 1 lemon; mix lemon juice with butter, remaining minced garlic, thyme, salt and pepper; drizzle over hens. Sprinkle with ¼ cup sliced almonds.

Cover and cook on **LOW** 8 to 10 hours (**HIGH**: 4 to 6 hours). Arrange cooked hens on serving platter. Serve with remaining lemon. Garnish hens with remaining lemon slices and remaining almonds.

EASY-DOES-IT SPAGHETTI

2-lbs. ground chuck, browned and drained
1 cup chopped onion
2 cloves garlic, minced
2 cans (15-oz. each) tomato sauce
2 to 3 teaspoons Italian seasoning
2 cans (4-oz. each) sliced mushrooms, drained
6 cups tomato juice
1 package (16-oz.) dry spaghetti, broken into 4 to 5-inch pieces

Combine all ingredients (except dry spaghetti) in stoneware; stir well. Cover and cook on **LOW** 6 to 8 hours (**HIGH**: 3 to 5 hours). Turn on **HIGH** during last hour and stir in dry spaghetti.

COUNTRY SCALLOPED POTATOES AND HAM

8 potatoes, peeled and thinly sliced
1 onion, chopped
1 pound, fully-cooked ham, cut into 1-inch cubes
1 package (1-oz.) country-style gravy mix
1 can (10½-oz.) cream of mushroom soup
2 cups water
2 cups cheddar cheese, shredded

Combine potatoes, onion and ham in a lightly greased stoneware. Combine gravy mix, mushroom soup and water; whisk until combined. Pour gravy mixture over potatoes. Cover and cook on **LOW** 7 to 9 hours (**HIGH**: 3 to 4 hours). Top with cheese during last 30 minutes of cooking.

NOTE: To prevent darkening, toss sliced, uncooked potatoes in a mixture of 1 cup water and ½ teaspoon cream of tartar; drain and proceed with recipe.

LIMITED ONE-YEAR WARRANTY

Rival® warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:
1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).
2) Within the first 12 months from date of purchase Rival will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service contact our CUSTOMER SERVICE DEPARTMENT between 8:00 a.m. and 4:30 p.m. Central Standard Time, Monday through Friday (for prompt service have model number and sales receipt ready).

In U.S. call: 1-800-557-4825 / In Canada call: 1-800-561-6478

Or, you may write to Rival's Service Division, 217 East 16th St., Sedalia, MO 65301. Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. Rival disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.

GARANTIE LIMITÉE DE UN AN

La compagnie Rival garantit cet appareil exempt de défauts de fabrication et de matières premières pendant un (1) an à partir de la date de l'achat original. En cas de réclamation dans le cadre de la présente garantie, veuillez agir comme suit:
1) Au cours des 45 premiers jours à compter de la date de l'achat, retournez l'article défectueux, avec la preuve d'achat justificative, au magasin où vous l'avez acheté et il sera échangé.
2) Pendant les 12 premiers mois à compter de la date de l'achat, Rival réparera ou remplacera (gratuitement) l'article défectueux s'il est envoyé, en port payé, à un centre de réparation autorisé. Pour obtenir le service sous garantie, veuillez entrer en rapport avec notre SERVICE À LA CLIENTÈLE, du lundi au vendredi, entre 8 h et 16 h 30, heure normale de l'Amérique centrale. (Pour obtenir un service rapide, ayez le numéro de modèle et le reçu de caisse sous la main).

Aux États-Unis, composez le 1 800 557-4825, au Canada, le 1 800 561-6478

Vous pouvez également écrire au service des réparations de Rival, au 217 East 16th St., Sedalia, MO 65301. Une preuve d'achat est requise pour toute demande de service sous garantie – GARDEZ VOTRE REÇU DE CAISSE à ces fins. La présente garantie n'est offerte qu'à l'acheteur d'origine et ne couvre pas l'emploi commercial, l'emploi abusif ou l'endommagement de l'appareil (ne résultant ni d'un défaut ni d'un fonctionnement défectueux) lorsque l'utilisateur l'a en sa possession. La compagnie Rival dénie toute responsabilité en ce qui concerne les pertes indirectes, imprévues ou commerciales par suite de l'emploi de ce produit. Certains états et certaines provinces ne permettant pas l'exclusion ou la limitation des pertes imprévues ou indirectes, il se peut que le déni de responsabilité qui précède ne s'applique pas dans votre cas. Cette garantie vous accorde des droits spécifiques, il est possible que vous bénéficiiez également de droits qui varient d'un état ou d'une province à un(e) autre.

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